

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 8/21/2023	Time in: 11:30	Time out: 1:40	License/Permit # FS-7554-01	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	--------------------------	--------------------------	---------------------------------------	-----------	---------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Snuffer's Restaurant			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B
Physical Address: 2901 Village Dr Rockwall, TX			Pest control : Get Out Pests/7/21/2023	Hood Halo/7-2023	Grease trap : Southwaste/8-16-2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R
3					1. Proper cooling time and temperature					
3					2. Proper Cold Holding temperature(41°F/ 45°F)					
	✓				3. Proper Hot Holding temperature(135°F)					
	✓				4. Proper cooking time and temperature					
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)					
	✓				6. Time as a Public Health Control; procedures & records					
Approved Source										
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco					
	✓				8. Food Received at proper temperature check at receipt					
Protection from Contamination										
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature					
	✓				11. Proper disposition of returned, previously served or reconditioned					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel					R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2					
	✓				22. Food Handler/ no unauthorized persons/ personnel all					
Safe Water, Recordkeeping and Food Package Labeling										
	✓				23. Hot and Cold Water available; adequate pressure, safe					
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
Conformance with Approved Procedures										
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
Consumer Advisory										
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Prevention of Food Contamination					R
1					34. No Evidence of Insect contamination, rodent/other animals					
W					35. Personal Cleanliness/eating, drinking or tobacco use					
	✓				36. Wiping Cloths; properly used and stored					
	✓				37. Environmental contamination					
	✓				38. Approved thawing method					
Proper Use of Utensils										
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
	✓				40. Single-service & single-use articles; properly stored and used					

O U T	I N	N O	N A	C O S	Employee Health					R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands										
	✓				14. Hands cleaned and properly washed/ Gloves used properly					
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
Highly Susceptible Populations										
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Chemicals										
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
W					18. Toxic substances properly identified, stored and used					
Water/ Plumbing										
	✓				19. Water from approved source; Plumbing installed; proper backflow device					
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					

O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification					R
2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓				28. Proper Date Marking and disposition					
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
Permit Requirement, Prerequisite for Operation										
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023					
Utensils, Equipment, and Vending										
W					31. Adequate handwashing facilities: Accessible and properly supplied, used					
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

Received by: (signature) <i>Brian Brown</i>	Print: Brian Brown	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Snuffer's Restaurant	Physical Address: 2901 Village Dr	City/State: Rockwall, TX	License/Permit # FS-7554-01	Page 2 of 2
--	---	------------------------------------	---------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC (back)par fried fries	45	wings	40-44	hot dogs	49
fries/fries/fries	41/42/41	under/chicken	42	steam wells/chili	140
fries/fries/fries	39/39/40	fry drawers/chicken	42	queso	152
WIC/chicken	41	chicken	42	cold top/cut tomatoes	41
hamburgers/cheese	41/41	grill drawers/hamburger	44	boiled eggs	42
wings	39	hamburgers	44	drawers/lettuce	41
reach in freezer ambient	-4	chicken	43	pico/corn	41/41
small cold top/corn dogs	39-49	chicken	43	beer cooler ambient	34

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
W	Hand sink 100+F/Need paper towels
	Prep hand sink 100+F equipped
	Need to post health employee poster
1	One cambro of fries discarded at 45/made yesterday
27	Need to give ample space between cambros, don't overfill/2 hours to 70F then 4 hours to 41F or below
39	Avoid leaving ice cream scoops in standing water. Instead store dry and WRS at least every 4 hours/or in water at 135+F
W	Store employee drinks low and separate/best to use cup with lid and straw rather than screw top
10	Clean ice deflector panel/some slime forming
	Maintain air gap under ice machine
45	Need to clean air return vents over dish pit
	Dishwasher sanitizing at 100ppm /3 comp sink 120+F
45	To clean floor and floor drains/food debris
45	Mold on walls behind dish pit/need to clean
	Warewash hand sink 100+F
2	Wings and corn dogs stacked too high in small cold top/discarded those over 41F from last night
7	Discarded green tomatoes with slime on them
2	Grill drawers are on a timer to turn off at night then turn on at 9am/not enough time I think to cool to under 41F before loading
	Discussed with managers to adjust to have grill drawers turn on at 8 am instead
	All TCS food items loaded this morning at 10am/to be used within 4 hours/hot dogs moved back to WIC to be used first
	Drink hand sink 100+F
42	To clean in/around equipment
45	Missing grout in kitchen/food debris/Maintenance to floors, walls, FRP to be replaced where necessary and seal gaps throughout
32	Bar top needs to be sealed to be made cleanable/exposed wood/tables where needed as well
	Bar hand sink 100+F/3 comp sink 110+F/Bar dishwasher sanitizing at 100 ppm chlorine
W	Chemicals labeled incorrectly in bar/Peroxide labeled as quats/COS
34	Some fruit flies
42	Need to WRS drying mats/under pitchers with mouth part down/replace all with drainable bar mats

Received by: (signature) <i>Brian Brown</i>	Print: Brian Brown	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)